

rose mary

Private Events Package

Welcome to Rose Mary

Located in the historic Fulton Market district of Chicago's West Loop neighborhood, Rose Mary is Chef/Owner Joe Flamm's debut restaurant inspired by his Italian heritage and the bold, bright flavors of Croatian cuisine.

The boisterous space—named for Flamm's grandmothers, Mary and Mary Rose, and the herb rosemary, which grows natively along the Italian and Croatian coastlines—offers a seasonal menu of rustic yet refined dishes that encapsulate what Flamm has coined “Adriatic drinking food.”



Event Offerings

The North Room

CAPACITY

16 Seated

SERVICE

Seated Dinner

PRIVACY

Private

AUDIO/VISUAL

Wireless handheld microphone

The Full Private Room

CAPACITY

40 Seated

SERVICE

Seated Dinner

PRIVACY

Private

AUDIO/VISUAL

Wireless handheld microphone

Full Restaurant Buyout

CAPACITY

125 Seated / 150 Reception Style

SERVICE

Seated Dinner / Reception Style

PRIVACY

Private

AUDIO/VISUAL

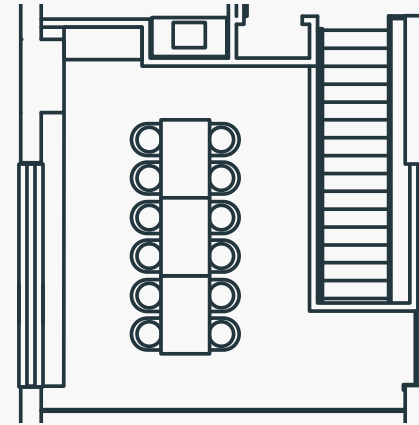
Available Upon Request



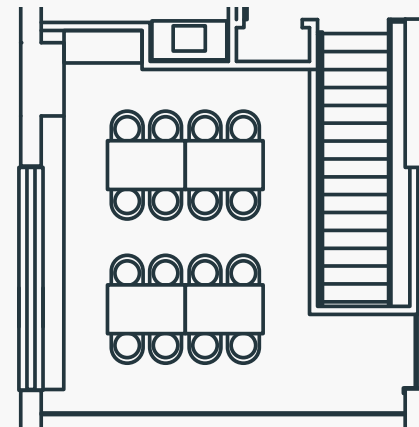


The North Room (capacity 16)

Floor Plan Examples



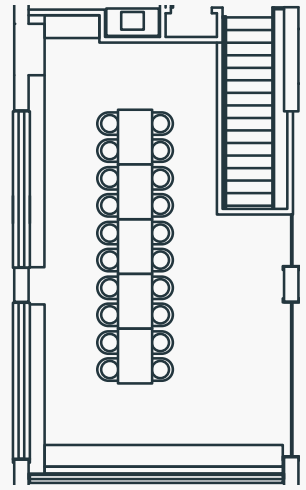
12 Guests



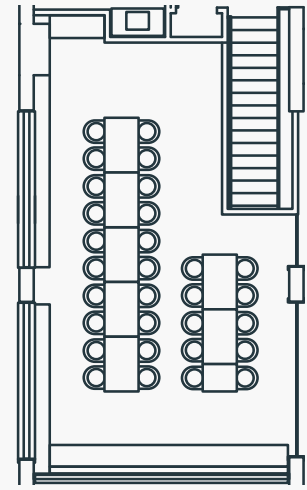
16 Guests

Full Private Room (capacity 40)

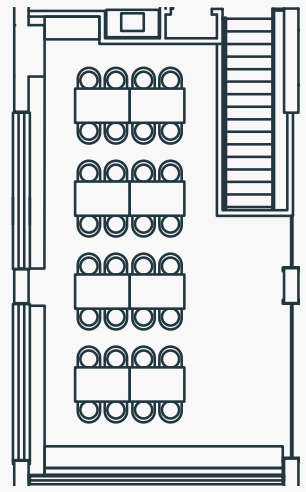
Floor Plan Examples



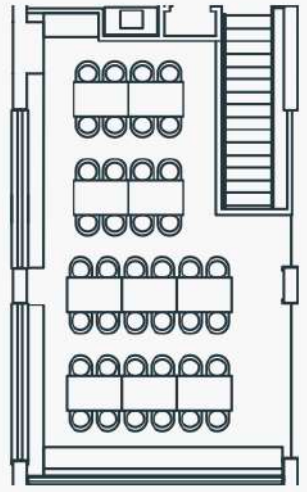
20 Guests



30 Guests



32 Guests



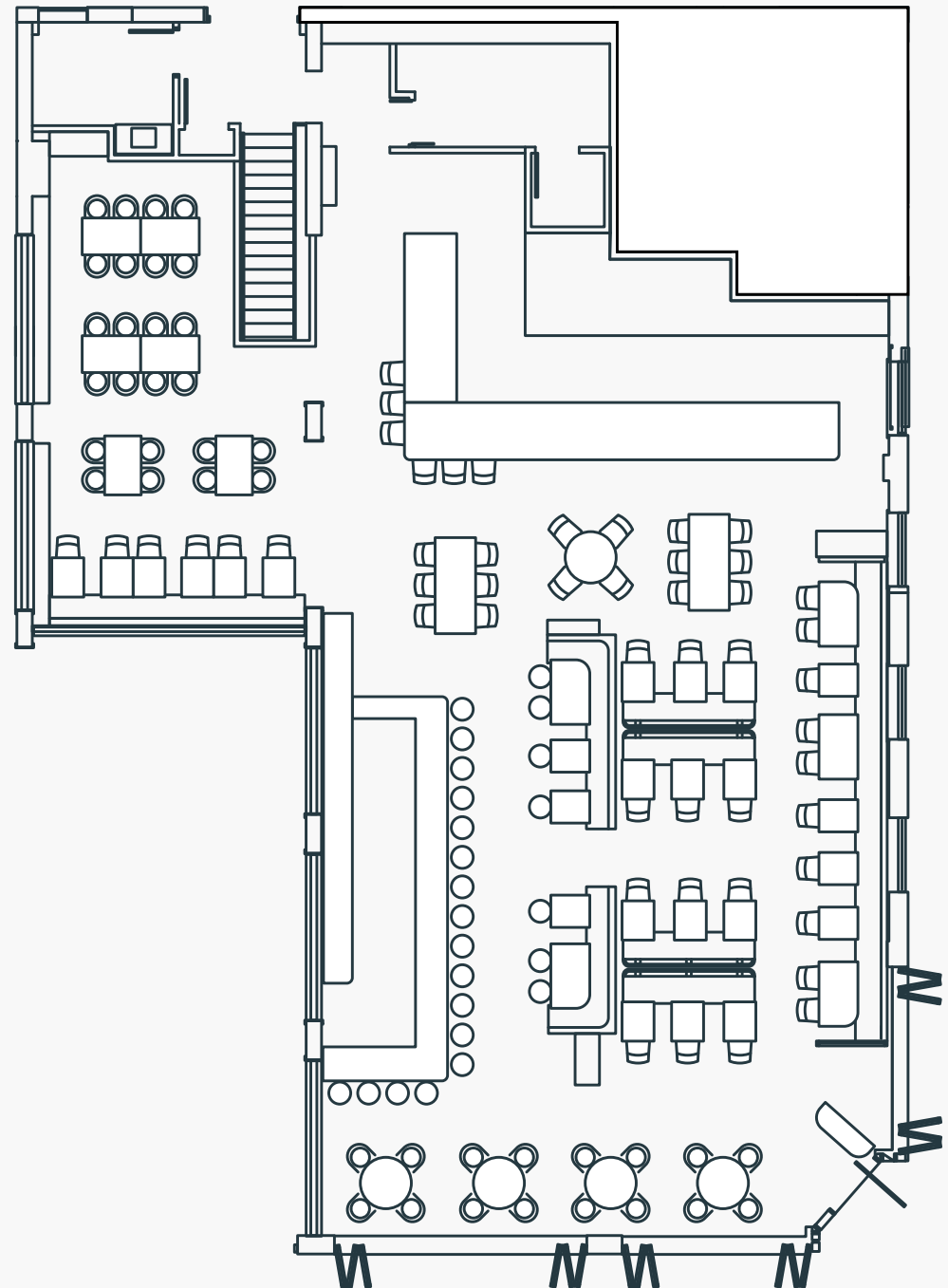
40 Guests





Full Restaurant Buyout

Floor Plan Example





Private Events Menu

\$150 Per Person

First Course

Select 3 for the table to share

Zucchini Fritters, pesto aioli, parmigiano, pine nuts

Roasted Cauliflower, pickled golden raisins, marcona almonds, garlic aioli, dill

Endive & Apple Salad, maple vinaigrette, maple walnuts, gorgonzola dolce, balsamela

Snap Pea and Radish, tonnato, colatura sesame vinaigrette, pea shoots

Stracciatella, aglio verde e olio, chile, lepinja

Grilled Clams, smoked garlic herb butter

Scampi Na Buzzara, shrimp, tomato, garlic

Tuna Crudo, crispy capers, shallot-beef fat vinaigrette, veal aioli

Baby Octopus 'Peka Style', garlic, potatoes, peppers

Burek, beef, onion, mozzarella

Roasted Beets, beet caramel, pomegranates, whipped mascarpone, spiced seeds



Second Course

Select 3 for the table to share

Mezzaluna, ricotta filling, asparagus, pecorino toscano

Radiatore 'Cacio e Pepe', black pepper, pecorino

Tortellini Djuvec, red pepper, eggplant, preserved zucchini, parmigiano, pine nuts

Gnocchi, beef cheek paštica, paški sir

Mafaldine, lamb ragu d'Abruzzo, sweet peppers, caciocavallo

Gemelli, duck bolognese, piave, basil

Bucatini, hearth roasted mushrooms, ramps, parmigian

RISOTTO

Skradin, veal breast, parmigiano, chicken thigh, tomato

Crni, squid ink, lobster brodo, confit squid, tarragon

Pastinaca, caramelized parsnips, taleggio fonduta, balsamic

Third Course

Select 2 for the table to share

Branzino, charred olive vinaigrette, shaved baby fennel

Cevapi Platter, lepinja, ajvar, kajmak, red onion

Pork Ribs Pampanella, calabrian chile agrodolce, walnuts, cabbage & yogurt relish

Duck, plum jus, grilled endive, coriander (+15pp)

16 oz Lamb Saddle, roasted carrots, pistachio, shallot vinaigrette (+20pp)

24 oz Dry Aged Bone-In Strip, king trumpet mushroom, grilled leeks, fontina fonduta, porcini rub (+25pp)

Dessert

Select 1 for the table to share

Gelato & Sorbetta, seasonal selection

Toffee Zeltan, cinnamon roasted nuts, whipped panna cotta, oranges, vanilla gelato

Crostata, granny smith apples, salted caramel, vanilla gelato

Chocolate Budino, pizzelle toffee crunch, coffee gelato, sea salt

Additional menu selections may be added for an additional charge per guest. Prices do not include sales tax, gratuity, or event fees. All prices are subject to change and **all menu items are subject to reasonable availability**. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



BAR PACKAGES

BEER & WINE

Includes select imported and domestic beers, select wines, soft drinks, and tea. Red Bull not included.

2 Hour Package – \$45pp

3 Hour Package – \$55pp

4 Hour Package – \$65pp

STANDARD BAR

Includes 4 craft cocktails, select well spirits, select imported and domestic beers, select wines, soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package – \$55pp

3 Hour Package – \$65pp

4 Hour Package – \$75pp

PREMIUM BAR*

Includes 6 craft cocktails, select premium spirits, select imported and domestic beers, select premium wines, soft drinks, and tea. Shots and Red Bull not included.

2 Hour Package – \$65pp

3 Hour Package – \$75pp

4 Hour Package – \$85pp

BEER

Rotating bottled selection. Please ask your coordinator for current offerings.

WINE

Sparkling

Case Paolin - Asolo Prosecco Superiore - Veneto, Italy NV

***Franciacorta** - Le Marchesine "Nitens" - Lombardy, Italy NV

White

Krauthaker - Graševina - Slavonia, Croatia 2023

***Elena Walch** - Pinot Grigio - Alto Adige, Italy 2024

Red

Vina Laguna - Merlot/Cabernt Sauvignon/Syrah "Festigia" Istria, Croatia 2020

***Patricia Green** - Pinot Noir "Reserve" - Willamette Valley, OR 2021

SPIRITS

Vodka:

Khor

*Tito's

Gin:

Plymouth

*Bombay Sapphire

Rum:

Flor de Cana

*Plantation 3 Star

Whiskey:

Four Roses

*Maker's Mark

Tequila:

Cimarrón Blanco

*Tequila Ocho Reposado

Mezcal:

Los Vecinos del Campo Espadin

COCKTAILS

WINTER GRAPEFRUIT SOUR

Khor Vodka, Cardamaro, Grapefruit-Rosemary Cordial, Lemon

ROSE MARY SPRITZ

Elena Penna Piedmontese Gin, Zubrowka, Italicus, Rosemary, G.D. Vajra Moscato d'Asti

BLADE RUNNER

Evan Williams Bonded Bourbon, Punt e Mes, Blade Mace, Darna Orahovac Walnut Liqueur

IN THE PINES

Campari, Noilly Pratt Vermouth, Citadelle Gin, Zirbenz Pine Liqueur, Balsam Fir Saline

*SHERRY COBBLER

Tio Alejandro Oloroso Sherry, Cacao, Orange Cordial, Foro Amaro

*RUM TONIC

Planteray 3 Stars Rum, Taylor's Velvet Falernum, St. Elizabeth Allspice Dram, Lime, Q Tonic

**Indicates selection is part of the premium bar package.*

All packages are priced per person. Prices do not include sales tax or gratuity. Private Bartender Fee may apply.



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